



Dear Prospective Patron:

This letter serves as an introduction to The Hard Shell, known to locals as one of the best seafood restaurants in town. Located at 1411 East Cary Street in Richmond, Virginia's historic Shockoe Slip, The Hard Shell features exposed brick, mahogany woods, floor to ceiling windows, private dining options and patio seating.

The Hard Shell's menu boasts the best in fresh and local seafood as well as an extensive raw bar featuring oysters, clams, shrimp, mussels, crab legs, lobsters and more. The Hard Shell also offers such items as filet mignon, baby back ribs, free range chicken and vegetarian options. During your visit to The Hard Shell, observe our chefs prepare mouth watering meals from our open kitchen. After dinner, enjoy one of our desserts made in house daily.

To quench your thirst, The Hard Shell offers a variety of beers, wines and cocktails. Our beer list includes draft and bottle options produced locally and from a far. The wine list feature a variety of red, white and sparkling options from around the world, including several Virginia options. Our bartending staff is knowledgeable in everything from the classic cocktails to the up and coming drink trends. Just ask and we will be happy to create something to suit all tastes.

The Hard Shell has private dining options to seat parties from 5 to 50. Our private dining room is perfect for special events, rehearsal dinners, luncheons or business functions and is fully equipped with a LCD projector and screen for presentations. The entire restaurant is available for parties up to 125 people. Customized menus, entertainment, flowers and transportation are available upon request. Please contact our event coordinator, Amanda Corbelli, for questions or assistance. We appreciate the opportunity to be a part of your next special event.

Sincerely,

The Hard Shell

**Option A**  
**\$24.95/Person**

Soup or Salad

**She Crab Soup**

a creamy classic with jumbo lump crabmeat

**Mixed Field Greens Salad**

heirloom radish, carrot, tomato, red onion

Entrees

**Pan Roasted Chicken**

yukon gold mashed potatoes, broccolini, herb pan sauce

**Jumbo Shrimp Pasta**

linguini, shiitake mushrooms, asparagus, cherry tomatoes, leek cream

**Pan Seared Salmon**

yukon gold mashed potatoes, asparagus, balsamic reduction

**Vegetarian entree available upon request**  
**excludes 11.3% sales tax, 2% administrative fee, and gratuity**

**Option B**  
**\$27.95/Person**

**Soup or Salad**

**She Crab Soup**

a creamy classic topped with lump crab meat

**Mixed Field Greens Salad**

heirloom radish, carrot, tomato, red onion

**Entrees**

**Grilled Filet Mignon**

yukon gold mashed potatoes, asparagus, roasted shallot demi glace

**Jumbo Lump Crab Cakes**

jasmine rice, asparagus, house tartar sauce

**Pan Seared Salmon**

yukon gold mashed potatoes, asparagus, balsamic reduction

**Vegetarian entree available upon request**  
**excludes 11.3% sales tax, 2% administrative fee, and gratuity**

**Option C**  
**\$30.95/person**

**Soup or Salad**

**Roasted Red Pepper Bisque**

roasted red peppers & tomatoes topped with croutons

**Caesar Salad**

hearts of romaine, parmesan, multigrain croutons

**She Crab Soup**

a creamy classic topped with lump crab meat

**Entrees**

**Grilled Filet Mignon**

Yukon gold mashed potatoes, asparagus, roasted shallot demi glace

**Grilled Shrimp & Sea Scallops**

orange sticky rice, seared Asian vegetables, soy ginger beurre blanc

**Jumbo Lump Crab Cakes**

jasmine rice, asparagus, house tartar sauce

**Vegetarian entree available upon request**  
**excludes 11.3% sales tax, 2% administrative fee, and gratuity**

**Option D**  
**\$45.95/person**

**Soup or Salad**

**She Crab Soup**

a creamy classic topped with lump crab meat

**Roasted Red Pepper Bisque**

roasted red peppers & tomatoes topped with croutons

**Mixed Field Greens Salad**

heirloom radish, carrot, tomato, red onion

**Caesar Salad**

hearts of romaine, parmesan, multigrain croutons

**Entrees**

**Jumbo Lump Crab Cakes**

jasmine rice, asparagus, house tartar sauce

**Grilled Filet Mignon**

yukon gold mashed potatoes, asparagus, roasted shallot demi glace

**Butter Poached Lobster Tails**

roasted red bliss potatoes, asparagus, preserved lemon butter

**Grilled Filet Mignon & Poached Lobster Tail**

yukon gold mashed potatoes, asparagus, lemon beurre blanc

**Vegetarian entree available upon request**  
**excludes 11.3% sales tax, 2% administrative fee, and gratuity**

# **2016 Large Party Dessert Menu**

**Key Lime Pie with Whipped Cream**

**Vanilla Bean Crème Brûlée**

**New York Style Cheesecake with Oreo Cookie Crust**

**Chocolate Pecan Pie**

**Chocolate Brownie with Whipped Cream**

**Choose two desserts for \$4 per person additional**

**An a la carte dessert option is available for \$6 per piece ordered**

**Cake cutting fee \$1.95 per person**

# Hors d'oeuvres

## *Platters*

(priced per 30 pieces)

Jumbo Shrimp with Cocktail Sauce	\$75.00
Smoked Salmon on Crostini with Chive Creme Fraîche	\$60.00
Seared Ahi Tuna with Scallion Ponzu	\$65.00
Miniature Crab Cakes with House Tartar Sauce	\$90.00
Scallops Wrapped in Bacon	\$65.00
Prosciutto & Goat Cheese Melts on Crostini	\$55.00
Tomato, Basil & Mozzarella Bruschetta	\$50.00
Crispy Fried Oysters with Lemon Dill Aioli	\$75.00
Chicken Satay with Soy Peanut Sauce	\$40.00
Mushrooms Stuffed with Goat Cheese & Fresh Herbs	\$60.00
Rare Beef Tenderloin on Crostini with Horseradish Aioli	\$65.00
Selection of Raw Oysters with Choice of Sauces	MARKET

## *Platters*

(serves 20 people)

Lobster Dip with Flour Tortillas	\$40.00
Grilled Vegetables with Lemon Dill Crème Fraiche	\$45.00
Fresh Fruit and International Cheese Display	\$80.00
Hand Breaded Calamari with Roasted Red Pepper Sauce	\$40.00
Side of Smoked Salmon with Traditional accompaniments	\$90.00

## **Bar Packages**

### **Option A: Open Bar**

Unrestricted option of all Beer, Wine and Liquor charged on consumption according to standard Hard Shell prices.

### **Option B: “Connoisseurs Choice”**

Your specific selections of Beer, Wine and or Liquor charged on consumption according to standard Hard Shell prices

### **Beers**

Bottle: Budweiser, Bud light, Miller Lite, Coors Light, Amstel Light, Heineken, Michelob Ultra, Sierra Nevada Pale Ale, Corona, Yeungling, Bass Ale, Guinness Stout, Stella Artois, Stone IPA, Dogfish Head 60 Minute IPA, Dogfishhead Brown Ale, Bleugrass Brewing Co. Bourbon Barrel Stout, Saranac Big Moose Ale, Bear Republic Racer Five IPA, Red Nectar Ale, Buckler Non Alcoholic  
(beer subject to change)

Draught: Changes Seasonally

**Wine List Available Upon Request**

**Liquor Pricing Available Upon Request**